



Antica Vinicola Broni



PINOT NERO

OLTREPÒ PAVESE D.O.C.
VINIFIED IN WHITE

The Pinot Noir is the grape that ripens first in Oltrepò along with the Chardonnay. Its cultivation is diffused in the region. The sugar content varies between 16 – 20% depending on the year.

GRAPE: Pinot Noir

ALCOHOLIC DEGREE: 11.5 %

COLOUR: straw yellow with greenish glares.

AROMA/BOUQUET: intense bouquet, with lasting flowery notes.

TASTE: soft fine taste with a high structure and strong peach and apricot fragrance and a pleasant note of sweet almond.

FOOD COMBINATION: ideal with appetizers, fish and shellfish main courses.

RECOMMENDED TEMPERATURE: 8° – 10° C.

Durante la pressatura soffice il prodotto viene separato dalle bucce e fatto decantare a basse temperature (5° C - 6° C). Questo è il passo che segna il cambio da un'uva rossa ad un bianco di grande qualità.